

# DINNERLY



## Indonesian Pork Steaks with Coconut Rice and Pickled Veggies



25 minutes



2 Servings

Bring Indonesian flavours to the dinner table in a flash. Cook rice with shredded coconut, pan-fry marinated pork steaks and serve with pickled veggies.

## WHAT WE SEND

- 150g jasmine rice
- 20g shredded coconut <sup>17</sup>
- 1 carrot
- 1 Lebanese cucumber
- 55g ayam goreng paste
- 2 pork loin steaks

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1 tbs white vinegar
- 1 tsp sugar
- 1 garlic clove
- 2 tsp vegetable oil

## TOOLS

- small saucepan with lid
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 615kcal, Fat 22.5g, Carbs 82.9g, Proteins 41.6g



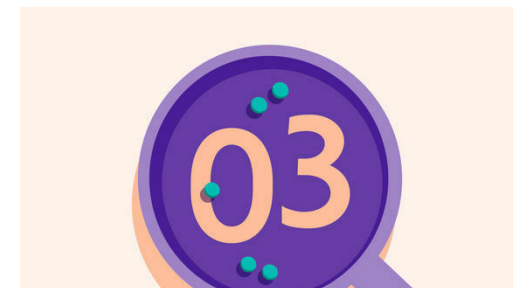
### 1. Cook coconut rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low, add the **coconut** and cook for 12 mins or until the rice is tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



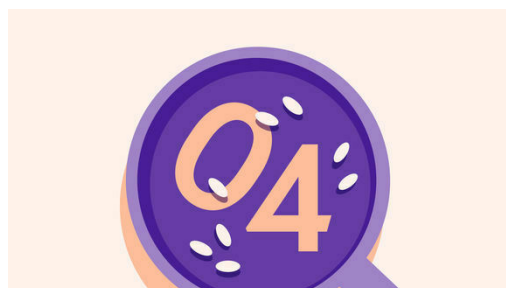
### 2. Pickle veggies

Meanwhile, peel the **carrot** and thinly slice on an angle. Thinly slice the **cucumber** on an angle. Combine **1 tbs white vinegar**, **1 tsp sugar** and a **pinch of salt** in a large bowl. Add the carrot and cucumber and toss to combine. Set aside to pickle, tossing occasionally, until needed.



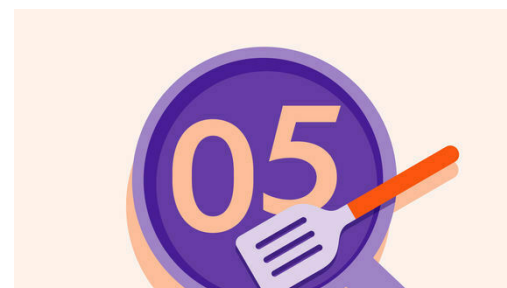
### 3. Marinate pork

While the veggies are pickling, crush or finely chop **1 garlic clove**. Combine the garlic, **half the ayam goreng paste\***, **2 tsp vegetable oil** and **2 tsp water** in a large bowl. Add the **pork** and turn to coat.



### 4. Pan-fry pork

Heat a medium frypan over medium-high heat. Add the **pork**, reserving the remaining marinade, and cook for 3-4 mins each side until browned and cooked through (see Kitchen 101). Remove from the pan and rest for 4 mins. Meanwhile, add the **reserved marinade** and **1 tbs water** to the pan and boil, stirring, for 1-2 mins until slightly reduced. Remove the pan from the heat.



### 5. Serve up

Drain the **veggies**, discarding the pickling liquid. Thinly slice the **pork**. Divide the pork, **rice** and **pickles** among plates. Drizzle the **sauce** over the pork and enjoy!



### 6. Kitchen 101

Pork is at its tender and juicy best when it's cooked to medium, so don't be afraid of a little colour. Gone are the days when we cooked pork all the way through until white (and bone dry); nowadays, it's completely safe – and tastier – to eat pork with a hint of blush pink in the middle.